

Incubators, cooled incubators, drying ovens, sterilizers, climatic chambers

Incubators, cooled incubators, drying ovens, sterilizers, climatic chambers

Laboratory incubators (**CL**) and drying ovens (**SL**) are available in 3 versions: **ECO**, **STD** and **TOP+**, cooled incubators (**IL**) and climatic chambers (**KK**) in **STD** and **TOP+** versions, and sterilizers (**SR**) in **STD** version only.

ECO (CL/SL 15,32)



ECO, STD



TOP+



displays



fan



stainless steel interior



CLW 53 STD

ECO - basic version

Equipment available in ECO version

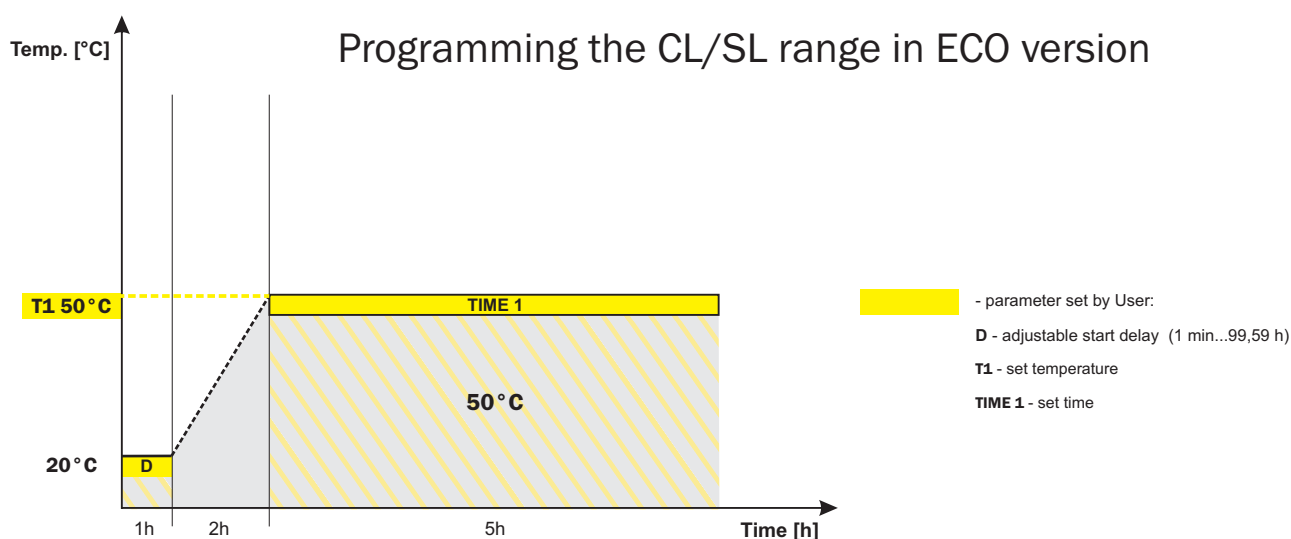
- Incubators (CL)
- Drying ovens (SL)

ECO - basic version

- combination of basic parameters and indispensable accessories
- designed for simple application
- very attractive price

Program possibilities

- single segment temperature-time profile
- temperature program priority
- adjustable start delay feature (from 1 min to 99,59 h)
- adjustable time of holding set temperature (from 1 min to 99,59 h), or continuous operating
- 1 user program memory
- overview of parameters during operating time



Standard equipment

- stainless steel interior
- housing, depending on model: powder coated sheet or stainless steel linen finish (**INOX/G**)
- forced or natural air convection (depending on model)
- automatic fan shut down after completing the program
- solid door
- manual air-flap control, adjustable
- LCD time and temperature display (except models SL/CL 15 and 32 with LED display)
- microprocessor time and temperature control
- temperature sensor fail alarm
- power failure control system
- real time clock
- sound alarm
- RS 232 interface
- self-check function (auto control)
- manufacturer's test certificate
- operation manual in English and English menu (other languages on request)
- stainless steel wire shelves (1-6 pieces, depending on model) with slides set
- over temperature protection according to DIN 12880: 1.0 class

STD - standard version

Equipment available in STD version

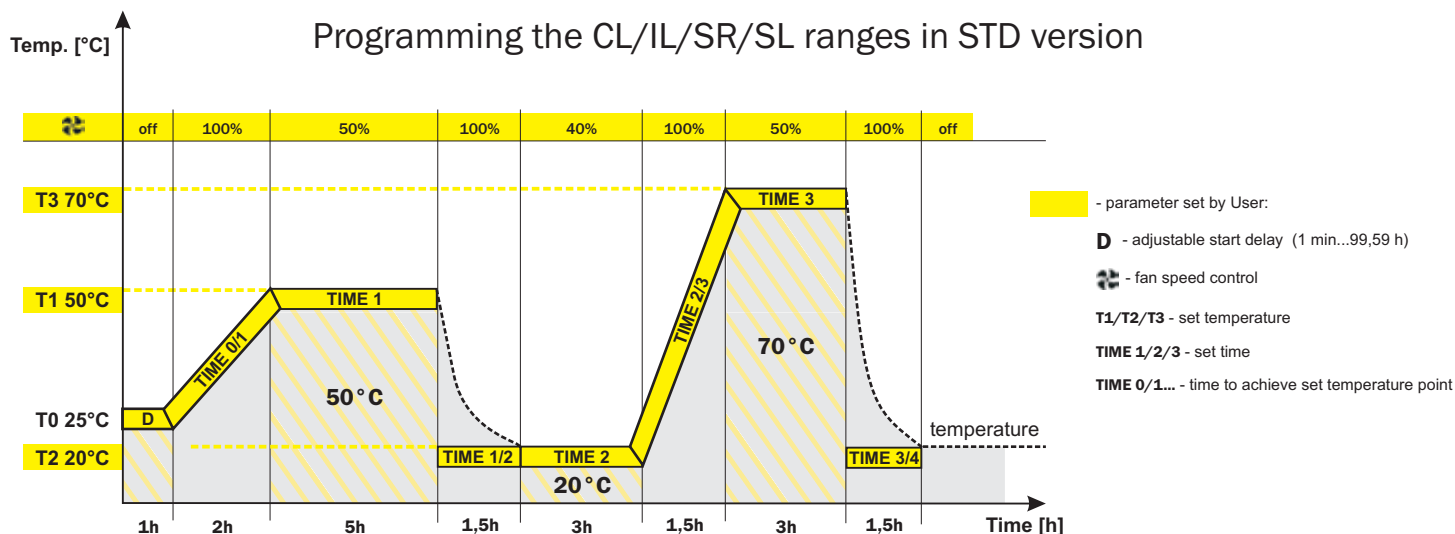
- Incubators (CL 53-1000)
- Cooled incubators (IL)
- Drying ovens (SL 53-1000)
- Sterilizers (SR)
- Climatic chambers (KK)

STD-standard version

- extended programming possibilities
- wide range of optional equipment
- affordable price

Program possibilities

- six segment temperature-time profile
- program priority: temperature for CL/IL/SL/SR and time for KK
- 3 user programs memory
- cycle run of the program
- adjustable heating up/cooling down system
- adjustable start delay feature (from 1 min to 99,59 h)
- adjustable hold at set point (from 1 min to 999 h), or continuous operating (temperature; humidity in KK; light with FOT and FIT options)
- overview of parameters during operating time
- recording min, average and max temperature (and humidity in KK) value for each segment
- over temperature (and humidity in KK) sound alarm
- fan speed regulation (for instruments with forced air convection)



Standard equipment

- stainless steel interior
- housing, depending on model: powder coated sheet, stainless steel linen finish (INOX/G) or polished (INOX/S)
- solid door
- forced or natural air convection (depending on model)
- automatic fan shut down after completing the program
- manual air-flap control, adjustable (CL/SL)
- automatic air-flap control in SR
- LCD time and temperature display
- microprocessor time, temperature (and humidity in KK; light with FIT option) control
- temperature (and humidity in KK) sensor fail alarm
- power failure control system
- real time clock
- sound alarm
- RS 232 interface
- self-check function (auto control)
- automatic defrosting in KK range
- manufacturer's test certificate
- operation manual in English and English menu (other languages on request)
- stainless steel wire shelves (2-6 pieces, depending on model) with slides set
- over temperature protection according to DIN 12880:
 - 1.0 class in CL/IL/SL/SR/KK;
 - 2.0 class in CL/IL/SL/SR;
 - 3.3 class in KK

TOP+ - professional version

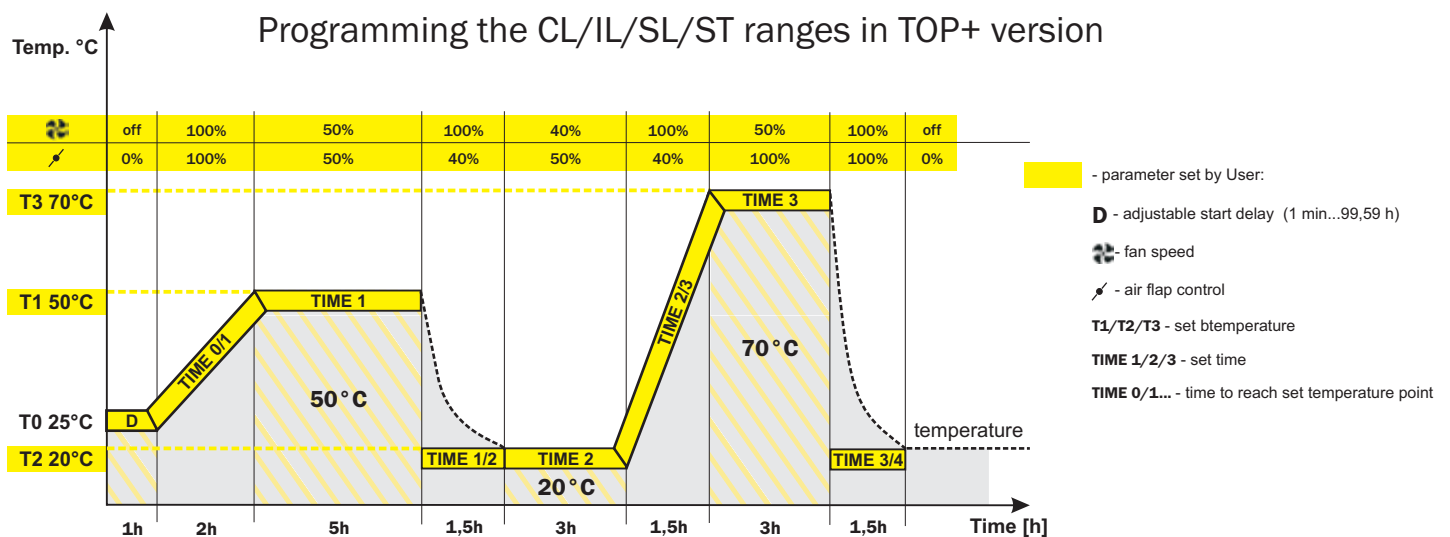
Equipment available in TOP+ version

- Incubators (CL 53-1000)
- Cooled incubators (IL)
- Drying ovens (SL 53-1000)
- Climatic chambers (KK)
- Thermostatic cabinets (ST)

TOP+ - professional version

World's first full colour touch screen thermostatic equipment with Ethernet network connection!

To meet the expectations of the most demanding customers, POL-EKO-APARATURA has introduced a new professional range of ovens, incubators, cooled incubators and climatic chambers called "TOP+". First in the market to feature Ethernet network connection which allows to connect several units and program, monitor or record their parameters on any computer inside a laboratory or remotely via internet. Equipped with a full colour, transparent 5.7" LCD touch screen, easy-to-use intuitive software, USB slot for data transfer make the operating comfortable. The large size of the display enables the user to view the unit's current parameters and program stage with only one touch of the screen.



Standard equipment

- stainless steel interior
- housing, depending on model: powder coated sheet, stainless steel linen finish (**INOX/G**) or polished (**INOX/S**)
- solid door
- forced or natural air convection (depending on model)
- automatic fan shut down after completing the program
- automatic air-flap control, adjustable (CL/SL)
- full colour, transparent 5.7" LCD touch screen
- microprocessor time, temperature (and humidity in KK; light with FIT option)
- temperature (and humidity in KK) sensor fail alarm
- power failure control system
- real time clock
- sound alarm
- USB slot
- RS 232 interface
- self-check function (auto control)
- automatic defrosting in KK range
- manufacturer's test certificate
- operation manual in English and English menu (other languages on request)
- stainless steel wire shelves (2-6 pieces, depending on model) with slides set
- over temperature protection according to DIN 12880: 1.0 class in CL/IL/SL/KK; 3.1 class in CL/SL; 3.3 class in IL/KK
- Ethernet connection
- TOP+ Control software, temperature (and humidity in KK, light with FIT option) control and monitoring via PC

TOP+ - professional version

Advanced program possibilities of the “TOP+” range:

- administrator function that allows to manage user accounts
- access control via login
- nine segment temperature-time profile or 7 days programming
- automatic air-flap control (each 10% regulation)
- cycle run of the program
- adjustable heating up / cooling down system
- adjustable start delay feature (from 1 min to 99,59 h)
- adjustable hold at set point (from 1 min to 999 h), or continuous operating (temperature; humidity in KK; light with FOT and FIT options)
- overview of parameters during operating time
- recording min, average and max temperature (and humidity in KK) value for each segment
- over temperature (and humidity in KK) sound alarm
- fan speed regulation (for instruments with forced air convection)



5.7" LCD touch screen panel

GLP supporting functions:

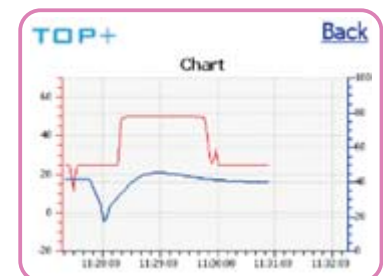
- password protected settings
- 20 user programs memory
- measurement memory with possibility of displaying the values in tabular or graphic form
- measurement data saving on external memory through the USB port



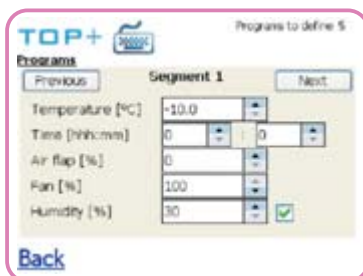
Main screen



User's menu



Temperature chart



Program settings



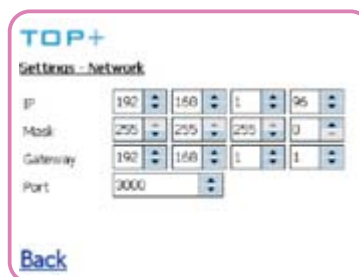
Administrator panel settings



Administrator panel settings



Administrator panel settings



Administrator panel settings

| Date | Temperature | Humidity | Program |
|---------------------|-------------|----------|------------|
| 2010-05-27 11:09:03 | 25.3 | 42.2 | SimpleProg |
| 2010-05-27 11:09:08 | 25.2 | 42.2 | SimpleProg |
| 2010-05-27 11:40:03 | 25.3 | 42.2 | SimpleProg |
| 2010-05-27 11:40:08 | 25.3 | 42.1 | SimpleProg |
| 2010-05-27 11:40:03 | 25.3 | 42.1 | SimpleProg |
| 2010-05-27 11:40:08 | 25.3 | 42.1 | SimpleProg |

Measurement recording

professional version **TOP+**
TOP+ - professional version

TOP+ Control

To facilitate the configuration of complex programs, a TOP+ Control software has been introduced. Moreover, the user is able to program and control the “TOP+” equipment with ease from any corner of the world by accessing the unit via Internet!



Device manager



Login window



Program selection



Status



Temperature and humidity chart



Measurement recording



Program settings

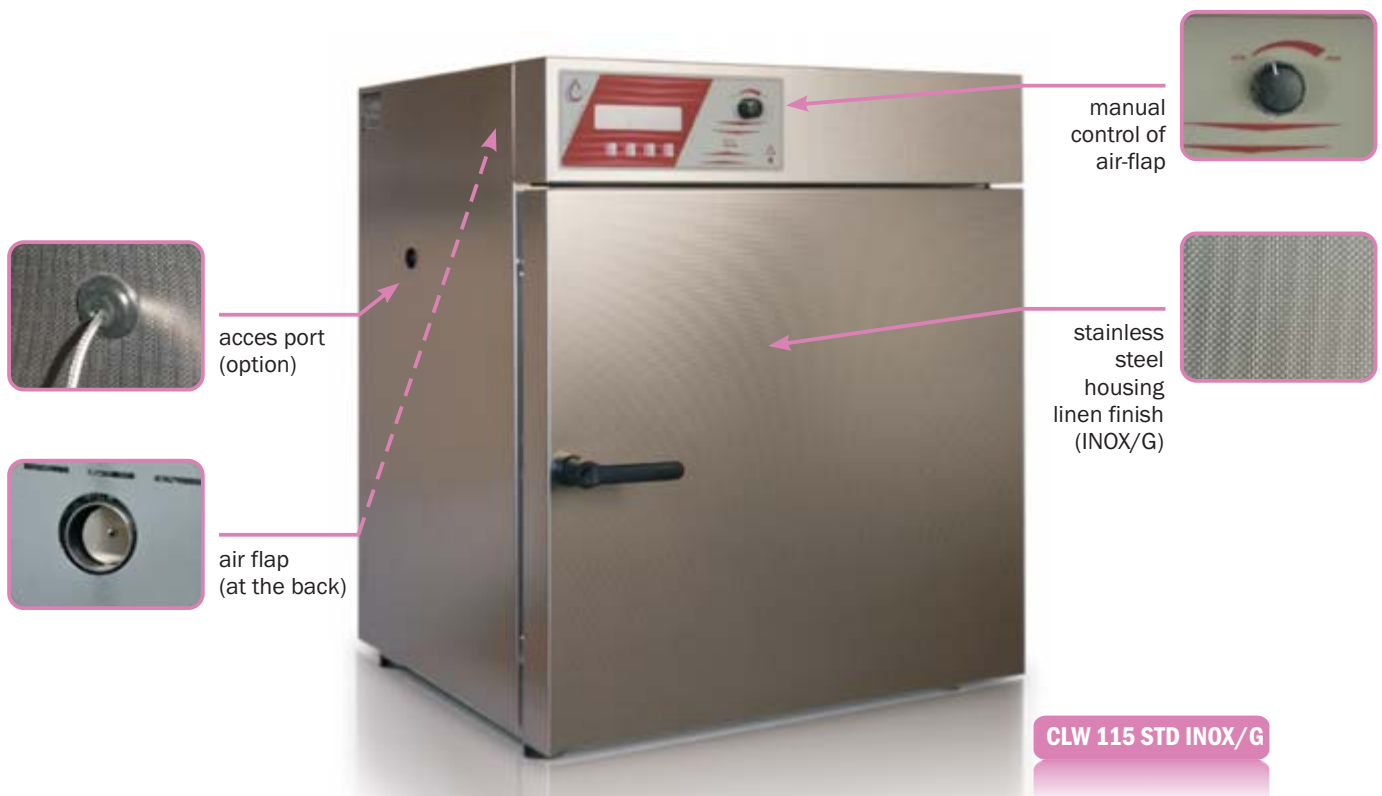


Program statistic

Laboratory incubators

Application

- incubation of samples for microbiological examinations
- analysis of thermal resistance of samples subjected to higher temperatures (e.g. pigments and lacquers)
- antibody testing
- bacterial research
- chemical storage
- crystallization studies
- cultivating thermophilic bacteria
- denaturalizing tests for food industry
- microbiological determinations
- pharmaceutical stability testing



Laboratory incubators

Advantages

- available in ECO, STD and TOP+ versions
 - CL 15 and 32 in ECO version only
- capacity from 15 to 1005 litres
- stainless steel interior
- housing, depending on model: powder coated sheet or stainless steel linen finish (**INOX/G**)
- forced or natural air convection (depending on the model)
- fan speed regulation from 0 to 100% for CLW 53, 115 and 240; from 10 to 100% for CLW 400, 750 and 1000
- heating system (temperature in the chamber cannot be lower than ambient temperature)
- CLW 750, CLW 1000 models equipped with wheels
- LCD time and temperature display in ECO and STD version (except CL 15 and 32 with LED display); LCD touch screen in TOP+ version
- microprocessor time and temperature control
- temperature sensor fail alarm
- power failure control system
- real time clock
- sound alarm
- self-check function (auto control)

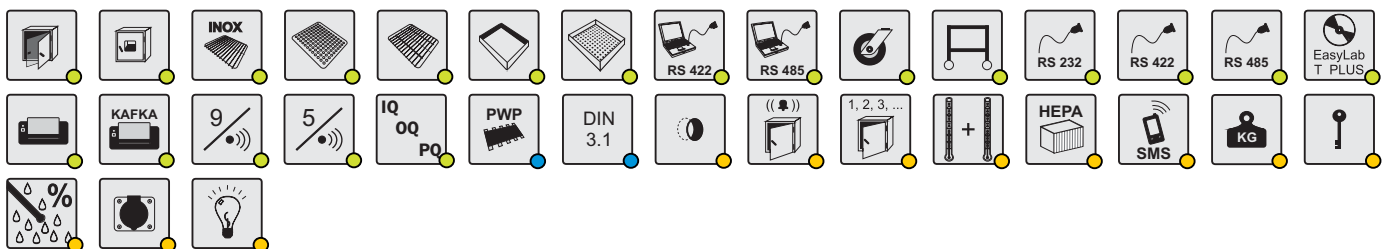
Program possibilities

- ECO version
- STD version
- TOP+ version

Standard equipment

- solid door
- RS 232 interface; RS 232 cable must be purchased additionally (RSK)
- stainless steel wire shelves (1-6 pieces, depending on the model) with slides set
- manufacturer's test certificate at +37°C
- operation manual in English and English menu (other languages on request)
- over temperature protection according to DIN 12880: 1.0 class in ECO version, 2.0 class in STD version, 3.1 class in TOP+ version

Options and accessories



● for ECO, STD and TOP+ ● for STD only ● for STD and TOP+



All POL-EKO-APARATURA products can be provided with IQ, OQ, PQ qualifications











All POL-EKO-APARATURA products can be supplied with a calibration certificate issued by an accredited Measurement Laboratory. Further information is available on our website: www.pol-eko.eu

CL Laboratory incubators



Available options

- CL*/A** - door with viewing window
- CL*/C** - internal glass door
- CL*/W** - reinforced version
(available for 240, 400, 750, 1000 versions)
- PW** - reinforced shelf

| Model | | CL 15 | CL 32 | CL 53 | CL 115 | CL 240 | CL 400 | CL 750 | CL 1000 |
|--|-----------|--|--|--|--|--|--|--|--|
| Parameter | |  |  |  |  |  |  |  |  |
| air convection | | natural (CLN) | natural (CLN) / forced (CLW) | | | | forced (CLW) | | |
| chamber capacity ¹ | [l] | 15 | 32 | 56 | 112 | 245 | 424 | 749 | 1005 |
| | [cu ft] | 0,5 | 1,1 | 2 | 3,9 | 8,6 | 15 | 26,4 | 35,5 |
| door type | | solid | | solid / door with viewing window or double ³ (option) | | | | | |
| temperature range | [°C] | 5° above ambient temperature...+100° (+70° for ECO version) | | | | | | | |
| | [°F] | 41° above ambient temperature...+212° (+158° for ECO version) | | | | | | | |
| controller | | microprocessor with external display | | | | | | | |
| interior | | acid-proof stainless steel according to DIN 1.4301 | | | | | | | |
| housing | | powder coated sheet / stainless steel linen finish (INOX) | | | | | | | |
| overall dims [mm] | width | 440 | 520 | 590 | 650 | 815 | 1015 | 1255 | 1255 |
| | height | 520 | 600 | 700 | 845 | 1140 | 1380 | 1620 | 2030 |
| | depth | 350 | 435 | 560 | 650 | 710 | 710 | 810 | 810 |
| internal dims [mm] | width | 320 | 400 | 395 | 460 | 600 | 800 | 1040 | 1040 |
| | height | 240 | 320 | 395 | 540 | 800 | 1040 | 1200 | 1610 |
| | depth | 180 | 240 | 360 | 450 | 510 | 510 | 600 | 600 |
| max shelf workload [kg] | - | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 |
| | PW shelf | - | - | 50 | 50 | 100 | 100 | 100 | 100 |
| max unit workload [kg] | - | 20 | 30 | 40 | 60 | 90 | 120 | 140 | 180 |
| | W version | - | - | 80 | 120 | 300 | 300 | 300 | 300 |
| nominal power [W] | | 300 | 400 | 400 | 400 | 800 | 1200 | 1800 | 1800 |
| weight [kg] | | 27 | 35 | 50 | 65 | 126 | 174 | 260 | 330 |
| temperature resolution [°C] | | every 0,1 | | | | | | | |
| temperature fluctuation ² at +37°C [°C] | CLN | ±0,5 | ±0,5 | ±0,2 | ±0,2 | ±0,2 | - | - | - |
| | CLW | - | ±0,2 | ±0,2 | ±0,2 | ±0,2 | ±0,2 | ±0,2 | ±0,2 |
| over temperature protection | | class 1.0 in ECO/2.0 in STD/3.1 in TOP+ | | | | | | | |
| voltage 50 /60 Hz [V] | | 110-120/220-240 | | | | | | | |
| shelves fitted / max | | 1/2 | 1/3 | 2/5 | 2/7 | 3/10 | 3/14 | 5/16 | 6/22 |
| warranty | | 24 months | | | | | | | |
| manufacturer | | POL-EKO-APARATURA | | | | | | | |

- 1 - working capacity of chamber can be smaller
- 2 - fluctuation measured in centre of the chamber
- 3 - glass inside, solid outside

Parameters list
Parameters list

| Features | | |
|--|---|-----|
| interior | plastic (ZLN 75, 145, 180) | 1. |
| | aluminum | 2. |
| | stainless steel (ST/CHL 500, 700, 1200 INOX ; ZLN 125, 200, 300) | 3. |
| housing | powder coated sheet | 4. |
| | stainless steel (ST/CHL 500, 700, 1200 INOX ; ZLN 125, 200, 300 INOX) | 5. |
| air convection | natural | 6. |
| | forced | 7. |
| fan speed regulation | 0...100% | 8. |
| | 10...100% (CL/SL/SR 400/750/1000) | 9. |
| automatic fan shut down after completing the program | | 10. |
| air-flap control (flap diameter 37 mm) | manual | 11. |
| | automatic | 12. |
| system | heating | 13. |
| | cooling (ST/CHL/IL/KK) | 14. |
| defrosting function | | 15. |
| automatic defrosting function | | 16. |
| external display | (CL/SL 15 , 32) LED | 17. |
| | LCD | 18. |
| | 5.7" LCD touch screen | 19. |
| microprocessor control of time and temperature (and humidity in KK; light with FIT option) | | 20. |
| temperature-time profile (and humidity in KK) | 1 segment | 21. |
| | 6 segment | 22. |
| | 9 segment | 23. |
| program priority | temperature | 24. |
| | time (ST and IL in STD with FOT/FIT option) | 25. |
| cycle run of the program | | 26. |
| user programs memory | 1 | 27. |
| | 3 | 28. |
| | 20 | 29. |
| start delay | 1 min...99,59 h | 30. |
| | date/time | 31. |
| adjustable heating up time | 1 min...99,59 h | 32. |
| adjustable hold at set point (temperature; humidity in KK) | 1 min...99,59 h | 33. |
| | 1 min...999,59 h | 34. |
| overview of parameters during operating time | | 35. |
| recording the min, average and max temperature (and humidity in KK) value for each segment | | 36. |
| over/under temperature and humidity sound alarm (humidity in KK) | | 37. |
| over temperature protection 1.0 class according to DIN 12880 | | 38. |
| over/under temperature protection according to DIN 12880 | class: | 39. |
| temperature sensor fail alarm (and humidity sensor fail alarm in KK) | | 40. |
| power failure control system | | 41. |
| real time clock | | 42. |
| sound alarm | | 43. |
| interface | RS 232 | 44. |
| Ethernet connection and remote control via Internet | | 45. |
| measurement memory | | 46. |
| self-check function (auto control) | | 47. |
| Administrator function | | 48. |
| access control via login | | 49. |
| manufacturer's test certificate | at -10 °C | 50. |
| | at +4 °C | 51. |
| | at +25 °C and 60% rH | 52. |
| | at +37 °C | 53. |
| | at +105 °C | 54. |
| | at +170 °C | 55. |
| 24 months warranty | | 56. |
| CE mark | | 57. |
| manufacturer's certificates PN-EN ISO 9001, PN-N 18001 | | 58. |

Parameters list

| | ST | | CHL | ZL | CL | | | IL | | SL | | | SR | KK | |
|-----|----|------|-----|----|-----|-----|------|-----|------|-----|-----|------|-----|-----|------|
| | P* | TOP+ | | | ECO | STD | TOP+ | STD | TOP+ | ECO | STD | TOP+ | STD | STD | TOP+ |
| 1. | | | | • | | | | | | | | | | | |
| 2. | • | • | • | | | | | | | | | | | | |
| 3. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 4. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 5. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 6. | | | | • | • | • | • | | | • | • | • | • | | |
| 7. | • | • | • | | • | • | • | • | • | • | • | • | • | • | • |
| 8. | | | | | | • | • | | | | • | • | • | • | • |
| 9. | | • | | | | • | • | • | • | | • | • | • | | |
| 10. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 11. | | | | | • | • | | | | • | • | | | | |
| 12. | | | | | | | • | | | | | • | • | | |
| 13. | • | • | | | • | • | • | • | • | • | • | • | • | • | • |
| 14. | • | • | • | • | | | | • | • | | | | | • | • |
| 15. | • | | • | | | | | | | | | | | | |
| 16. | | | | | | | | | | | | | | • | • |
| 17. | | | | • | • | | | | | • | | | | | |
| 18. | • | | • | | • | • | | • | | • | • | | • | • | |
| 19. | | • | | | | | • | | • | | | • | | | • |
| 20. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 21. | | | • | • | • | | | | | • | | | | | |
| 22. | • | | | | | • | | • | | | • | | • | • | |
| 23. | | • | | | | | • | | • | | | • | | | • |
| 24. | • | • | • | • | • | • | • | • | • | • | • | • | • | | • |
| 25. | • | • | | | | | • | • | • | | | • | | • | • |
| 26. | • | • | | | | • | • | • | • | | • | • | • | • | • |
| 27. | | | • | • | • | | | | | • | | | | | |
| 28. | • | | | | | • | | • | | | • | | | • | |
| 29. | | • | | | | | • | | • | | | • | • | | • |
| 30. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 31. | | • | | | | • | • | • | • | | • | • | • | • | • |
| 32. | | • | | | | • | • | • | • | | • | • | • | • | • |
| 33. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 34. | | | | | | • | • | • | | | • | • | • | • | • |
| 35. | | | | • | • | • | • | • | | • | • | • | • | • | • |
| 36. | • | • | • | | | • | • | • | • | | • | • | • | • | • |
| 37. | • | • | • | • | | • | • | • | • | • | | • | • | • | • |
| 38. | • | • | • | | • | • | • | • | • | • | • | • | • | • | • |
| 39. | | 3.3 | | | | 2.0 | 3.1 | 2.0 | 3.3 | | 2.0 | 3.1 | 2.0 | 3.3 | 3.3 |
| 40. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 41. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 42. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 43. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 44. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 45. | | • | | | | | • | | • | | | • | | | • |
| 46. | | • | | | | | • | | • | | | • | | | • |
| 47. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 48. | | • | | | | | • | | • | | | • | | | • |
| 49. | | • | | | | | • | | • | | | • | | | • |
| 50. | | | | • | | | | | | | | | | | |
| 51. | | | • | | | | | | | | | | | | |
| 52. | | | | | | | | | | | | | | • | • |
| 53. | • | • | | | • | • | • | • | • | | | | | | |
| 54. | | | | | | | | | | • | • | • | | | |
| 55. | | | | | | | | | | | | | • | | |
| 56. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 57. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| 58. | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |

* - basic version of thermostatic cabinets

Options and accessories

| Options and accessories | ST | | CHL | ZL | CL | | | IL | | SL | | | SR | KK | | Order no. |
|--|--------------------------|------|-----|----|-----|-----|------|-------------------|------|-----|-----|------|-----|-----|------|-----------|
| | P ₆ | TOP+ | | | ECO | STD | TOP+ | STD | TOP+ | ECO | STD | TOP+ | STD | STD | TOP+ | |
| internal glass door ^{1,5} | • | • | | | • | • | • | • | • | | | | | • | • | */C |
| external glass door ¹ | • | | • | | | | | | | | | | | • | • | */A |
| door with viewing window ⁴ | | • | | • | • | • | • | • | • | • | • | • | • | | | */A |
| internal socket ¹ | • | • | • | | | • | • | • | • | | | | | | | GNZ |
| interior lighting ^{1,4,5} | • | • | • | • | | • | • | • | • | | • | • | • | • | • | OWW |
| door lock ¹ | • | • | • | • | | • | • | • | • | | • | • | • | • | • | ZKL |
| wire shelf ¹ | • | | • | | | | | | | | | | | • | • | */P |
| stainless steel wire shelf ¹ | • | • | • | | • | • | • | • | • | • | • | • | • | • | • | */P INOX |
| perforated shelf ¹ | | • | | | • | • | • | • | • | • | • | • | • | • | • | */PP |
| glass shelf ³ | | | | • | | | | | | | | | | | | */PL |
| reinforced shelf | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | */PW |
| extended temperature range to +50 °C ¹ | • | | | | | | | | | | | | | | | ST/50 |
| extended temperature range to +60 °C ¹ | • | | | | | | | | | | | | | | | ST/60 |
| extended temperature range to +70 °C ¹ | • | | | | | | | | | | | | | | | ST/70 |
| reinforced version | | • | | • | | • | • | • | • | | • | • | • | | | */W |
| low temperature version ¹ | | | • | | | | | • | • | | | | | | | */T |
| photoperiodic system - FOT ¹ | • | | | | | | | • | • | | | | | | | FOT |
| phytotron system - FIT | • | | | | | | | • | • | | | | | • | • | FIT |
| automatic defrosting function | • | | • | | | | | • | • | | | | | | | PLUS |
| over temperature protection system according to DIN 12880 ¹ | 2.0 3.1 3.2 3.3 | | 3.2 | | 3.1 | | | 3.1 3.2 3.3 | | | 3.1 | | 3.1 | | | */** |
| stainless steel cuvettes | • | • | • | | • | • | • | • | • | • | • | • | • | • | • | KUW |
| stainless steel drawers | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | */SW |
| access port for external sensor ¹ | • | • | • | • | • | • | • | • | • | | • | • | • | • | • | OCZ |
| humidity measurement ⁶ | | • | | | • | • | • | • | • | | | | | | | PHR |
| open door alarm ¹ | • | • | • | • | • | • | • | • | • | | • | • | • | • | • | SOD |
| door openings counter ¹ | • | • | • | • | • | • | • | • | • | | • | • | • | • | • | LOD |
| additional Pt 100 temperature sensor | | • | | | • | • | • | • | • | | • | • | • | • | • | */Pt100 |
| HEPA - fresh air filter | | • | | | • | • | | | | | • | • | • | | | */HEPA |
| RS 422 interface (instead of RS 232) ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | */RS422 |
| RS 485 interface (instead of RS 232) ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | */RS485 |
| wheels | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | QLK/* |
| table with wheels ² | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | */S |
| RS 232 cable ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | RSK |
| RS 422 cable ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | RSK/422 |
| RS 485 cable ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | RSK/485 |
| EasyLab-T PLUS software | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | EasyLab-T |
| dot printer | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | TM-U210D |
| "Kafka" thermal printer | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | KAFKA |
| calibration in 9 points ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | BRT/9 |
| chamber calibration in 5 points on shelf ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | BRT/5 |
| IQ, OQ, PQ qualification ¹ | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | IQ/OQ/PQ |
| SMS Info ¹ | • | • | • | | • | • | • | • | • | | • | • | • | • | • | SMS INFO |
| container for deionized water | | | | | | | | | | | | | | • | • | KK/Z |
| container for waste water | | | | | | | | | | | | | | • | • | KK/K |
| test's results memory ¹ | • | | • | | • | | • | | | | • | | • | • | | PWP |
| FIT shelves independent control | • | | | | | | | | | | | | | • | • | FIT/R2 |

* - model (e.g. ST 1+, IL 53, ZL 75)

** - over temperature protection system (e.g. 3.1)

1 - for double chamber units, the function available for both chambers separately

2 - unavailable for 400, 500, 700, 750, 1200, 1000 and 350/350 models, ST/CHL 4+ and 5+

3 - only for ZL 75, 145, 180

4 - in case of SL range, maximum temperature is reduced to +250°C

5 - in case of CL/IL in TOP+ version, maximum temperature is reduced to +70°C

6 - basic version of thermostatic cabinets